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CONVECTION OVENS

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
COMPACT CONVECTION OVENS - ELECTRIC				
 <ul style="list-style-type: none"> □ Electric convection oven for cooking up to 230°C □ 304 stainless steel exterior with double glazed door □ Temperature probe included □ Seamless enameled steel cavity □ 4 wire shelves, 422 x 370mm □ Height adjustable legs □ Non-Gastronorm size □ Supplied with lead (no plug) for hardwired install □ Inc. 3 pans: 422mm x 370mm x 20mm 	<p>FCE04L 260274</p>	<p>600 x 595 x 635 Packed wt: 55kg Volume: 0.33m³</p>	<p>3kW 15A</p>	<p>\$2,300</p>
CROSSWISE GN CONVECTION OVENS - ELECTRIC				
 <p>GASTRONORM OVEN WITH HUMIDITY INJECTION</p> <ul style="list-style-type: none"> □ Electric convection oven for cooking up to 300°C □ Automatic humidity injection with five settings □ Timer and manual setting □ Internal and external 304 stainless steel construction □ Electro-mechanical controls □ Optional temperature probe for core temperature cooking 				
<p>6 tray electric convection oven with humidity control</p> <ul style="list-style-type: none"> □ Capacity 6 x 1/1 65mm Gastronorm pans in crosswise configuration 	<p>FCE061 260705</p>	<p>860 x 746 x 633 Packed wt: 93kg Volume: 0.85m³</p>	<p>7.7kW 3PH</p>	<p>\$6,900</p>
<p>10 tray electric convection oven with humidity control</p> <ul style="list-style-type: none"> □ Capacity 10 x 1/1 65mm Gastronorm pans in crosswise configuration 	<p>FCE101 260706</p>	<p>890 x 900 x 970 Packed wt: 140kg Volume: 1.25m³</p>	<p>17.3kW 3PH</p>	<p>\$9,780</p>
<p>20 tray electric convection oven with humidity control</p> <ul style="list-style-type: none"> □ Capacity 10 x 2/1 65mm Gastronorm pans in crosswise configuration 	<p>FCE102 260707</p>	<p>890 x 1215 x 970 Packed wt: 175kg Volume: 1.53m³</p>	<p>24.5kW 3PH</p>	<p>\$11,700</p>
<p>20 tray electric convection oven with humidity control</p> <ul style="list-style-type: none"> □ Capacity 20 x 1/1 65mm Gastronorm pans in crosswise configuration 	<p>FCE201 260708</p>	<p>890 x 900 x 1700 Packed wt: 236kg Volume: 1.92m³</p>	<p>34.5kW 3PH</p>	<p>\$20,830</p>
<p>40 Tray electric convection oven with humidity control</p> <ul style="list-style-type: none"> □ Capacity 20 x 2/1 65mm Gastronorm pans in crosswise configuration 	<p>FCE202 260709</p>	<p>890 x 1215 x 1700 Packed wt: 271kg Volume: 2.6m³</p>	<p>48.9kW 3PH</p>	<p>\$23,830</p>

CONVECTION OVENS

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST	
CROSSWISE GN CONVECTION OVENS - GAS					
 <p>GASTRONORM OVEN WITH HUMIDITY INJECTION</p> <ul style="list-style-type: none"> □ Gas convection oven for cooking up to 300°C □ Automatic humidity injection with five settings □ Timer and manual setting □ Internal and external 304 stainless steel construction □ Electro-mechanical controls □ Optional temperature probe for core temperature cooking <p>6 tray gas convection oven with humidity control</p> <ul style="list-style-type: none"> □ Capacity 6 x 1/1 65mm Gastronorm pans in crosswise configuration <p>10 tray gas convection oven with humidity control</p> <ul style="list-style-type: none"> □ Capacity 10 x 1/1 65mm Gastronorm pans in crosswise configuration <p>20 tray gas convection oven with humidity control</p> <ul style="list-style-type: none"> □ Capacity 10 x 2/1 65mm Gastronorm pans in crosswise configuration <p>20 tray gas convection oven with humidity control</p> <ul style="list-style-type: none"> □ Capacity 20 x 1/1 65mm Gastronorm pans in crosswise configuration <p>40 Tray gas convection oven with humidity control</p> <ul style="list-style-type: none"> □ Capacity 20 x 2/1 65mm Gastronorm pans in crosswise configuration 	<p>FCG061* 260700</p> <p>FCG101* 260701</p> <p>FCG102* 260702</p> <p>FCG201* 260703</p> <p>FCG202* 260704</p>	<p>860 x 746 x 701 Packed wt: 106kg Volume: 0.85m³</p> <p>890 x 900 x 970 Packed wt: 156kg Volume: 1.25m³</p> <p>890 x 1215 x 970 Packed wt: 182kg Volume: 1.54m³</p> <p>890 x 900 x 1700 Packed wt: 285kg Volume: 2.02m³</p> <p>890 x 1215 x 1700 Packed wt: 310kg Volume: 2.59m³</p>	<p>32.3mJ & 0.35kW</p> <p>70.3mJ & 0.35kW</p> <p>95mJ & 0.5kW</p> <p>133mJ & 1kW</p> <p>190mJ & 1kW</p>	<p>\$7,770</p> <p>\$9,780</p> <p>\$12,090</p> <p>\$20,890</p> <p>\$24,090</p>	
	<p>*AGA approval not obtained for these items. Cost of 2nd tier gas approval not included.</p>				




CONVECTION OVEN ACCESSORIES

Description	Model PNC	Overall Unit Size (mm) WxDxH	RRP ex GST
CROSSWISE CONVECTION OVENS - ACCESSORIES			
OVEN STANDS			
 <ul style="list-style-type: none"> □ Stainless steel stands to suit crosswise ovens □ Fully assembled □ Complete with tray slides 			
Stand for crosswise oven 6 x 1/1GN models with 5 slides	OAC02 922101	850 x 615 x 920	\$1,350
Stand for crosswise oven 10 x 1/1GN with 5 slides	OAC03 922102	870 x 761 x 840	\$1,350
Stand for crosswise ovens 10 x 2/1GN with 5 slides	OAC04 922103	888 x 1094 x 820	\$1,350
OTHER CONVECTION OVEN ACCESSORIES			
Feet for ovens 10 x 1/1GN and 2/1GN	OAC66 922127	74 x 74 x 150	\$180
Probe for ovens 6 and 10 x 1/1GN	OAC67 921702		\$780
Probe for ovens 10 x 2/1GN	OAC68 921703		\$880
Probe for ovens 20 x 1/1 and 2/1GN	OAC69 921704		\$860
Fat filter for ovens 6 x 1/1GN	OAC54 922177	450 x 360 x 60	\$280
Hand spray, hose & fixing	OS0354		\$280


CONVECTION OVEN ACCESSORIES

Description	Model PNC	Overall Unit Size (mm) WxDxH	RRP ex GST
CROSSWISE CONVECTION OVENS - ACCESSORIES			
Flue condenser for gas ovens 10 x 1/1GN-2/1GN	OAC57 921701		\$880
Draught diverter for gas ovens 20 x 1/1GN	OAC62 921710		\$380
Draught diverter for convection oven 20 x 2/1GN	OAC63 921712		\$660
Pair of baking tray support	OAC79 922173	530×650×10	\$260
Price Guide - October 2010		Continuous improvements means specifications may vary	






SALAMANDERS

	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
ADJUSTABLE ELECTRIC SALAMANDERS				
 <ul style="list-style-type: none"> □ Table top electric salamander □ Adjustable top to enable excellent results for grilling or gratin □ Two side-by-side elements with separate control by energy regulator □ Open on 3 sides allowing easier loading □ Easy to remove cooking grid and drip/crumb tray □ All stainless steel construction <p>450mm wide model Supplied with 10A plug and lead</p> <p>650mm wide model Supplied with 20A plug and lead</p> <p>Wall bracket to suit</p>	<p>SALE04 775301</p>	<p>450 x 450 x 465 Packed wt: 70kg Volume: 0.16m³</p>	<p>2.0kW 10A</p>	<p>\$2,920</p>
	<p>SALE06 775302</p>	<p>650 x 450 x 465 Packed wt: 70kg Volume: 0.22m³</p>	<p>3.8kW 20A</p>	<p>\$3,650</p>
	<p>SALE-BKT</p>			<p>\$450</p>
ELECTRIC SALAMANDER				
 <ul style="list-style-type: none"> □ 2 side-by-side heating elements with separate controls □ Rapid heat-up □ Supplied with easy to clean drip/crumb tray □ Supplied with 1 cooking grid - 575mm x 380mm □ 5 easily adjustable cooking heights □ All 304 stainless steel construction <p>Wall bracket to suit</p>	<p>SALE08 2SL53B</p>	<p>800 x 450 x 450 Packed wt: 80kg Volume: 0.24m³</p>	<p>6.0kW 2PH</p>	<p>\$3,260</p>
	<p>SALG-BKT</p>			<p>\$450</p>
GAS SALAMANDER				
 <ul style="list-style-type: none"> □ High powered thermostatically controlled burners to ensure fast heat-up □ Flame failure, pilot light and piezo ignition □ Supplied with easy to clean drip/crumb tray □ Supplied with 1 cooking grid - 575mm x 380mm □ 5 easily adjustable cooking heights □ All 304 stainless steel construction <p>Wall bracket to suit</p>	<p>SALG08 2SL03B</p>	<p>800 x 450 x 450 Packed wt: 80kg Volume: 0.24m³</p>	<p>27mJ</p>	<p>\$3,400</p>
	<p>SALG-BKT</p>			<p>\$450</p>




LIBERO LINE - MINI COMBI OVEN

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
<p>MINI COMBI OVEN</p> <ul style="list-style-type: none"> □ Combi oven functionality in a small package, with complete portability □ 1/2 GN size convection oven with two steaming options - 100° and 85°C □ Stainless steel oven chamber with rounded corners □ Self contained with built in water and drain container - requires no water or drain connections □ Fan assisted air circulation enables convection cooking at a lower temperature with evenness throughout cooking chamber □ Combination steam and convection heating produces a moist heat that reduces shrinkage whilst still browning meat □ Portable unit that can be operated anywhere □ Reduced energy consumption thanks to quick cooking times □ 4 Different cooking modes □ Triple glazed door for added efficiency and safety  <p>Supplied with 1/2GN accessories:</p> <ul style="list-style-type: none"> □ 1 x Aluminium teflon baking tray □ 1 x stainless steel perforated 40mm deep pan □ 1 x stainless steel solid 40mm deep pan □ 1 x stainless steel wire oven grid/shelf □ 1 x stainless steel solid 65mm deep pan <p>Supplied with 10A plug and lead</p>	<p>CCO30 240913</p>	<p>350 x 560 x 465 Packed wt: 25kg Volume: 0.13m³</p>	<p>2.15kW 1PH</p>	<p>\$4,800</p>


LIBERO LINE - INDUCTION COOK TOPS

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
INDUCTION COOK TOPS				
<ul style="list-style-type: none"> □ Incredibly efficient induction cooking in a portable counter top appliance □ Heavy-duty construction in AISI 304 stainless steel □ High impact, heavy duty 4 mm thick glass-ceramic cooking surface, for durability and easy cleaning □ Digital power level display and touch button control panel □ Almost no heat emission into the working environment □ Laser-cut edges guarantee a flush fit between units □ Automatic pan detection means power transfer only when pan is on surface □ Quick heating and cooking time due to induction technology □ IPX4 Water Protection 				
 <p>Single zone induction cook top Supplied with 15A plug and lead</p>	<p>DZH1 601638</p>	<p>325 x 400 x 130 Packed wt: 14kg Volume: 0.05m³</p>	<p>3.2kW 15A</p>	<p>\$3,440</p>
 <p>Induction cook top Supplied with 15A plug and lead</p>	<p>VARIOL1 599001</p>	<p>400 x 475 x 120 Packed wt: 16kg Volume: 0.09m³</p>	<p>3.5kW 15A</p>	<p>\$6,780</p>
 <p>Induction cook top - 3 Phase</p>	<p>VARIOL3 599002</p>	<p>400 x 475 x 120 Packed wt: 15kg Volume: 0.05m³</p>	<p>5.0kW 3PH</p>	<p>\$7,200</p>
 <p>Twin zone induction cook top Front to back model Supplied with 15A plug and lead</p>	<p>DZL2 602110</p>	<p>325 x 600 x 130 Packed wt: 13kg Volume: 0.8m³</p>	<p>3.6kW 15A</p>	<p>\$4,910</p>
 <p>Twin zone induction cook top Side by side model Supplied with 15A plug and lead</p>	<p>DZC2 602107</p>	<p>600 x 325 x 130 Packed wt: 13kg Volume: 0.8m³</p>	<p>3.6kW 15A</p>	<p>\$4,910</p>


LIBERO LINE - INFRA RED COOK TOPS

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST	
INFRA RED COOK TOPS - COUNTER-TOP					
<ul style="list-style-type: none"> □ Quick, safe and clean pan cooking in a portable counter top appliance □ Heavy-duty construction in AISI 304 stainless steel □ High impact, heavy duty 4 mm thick glass-ceramic cooking surface, for durability and easy cleaning □ Digital power level display and touch button control panel □ Reduced heat loss and greater efficiency over gas cooktops □ Lasercut edges guarantee a flush fit between units □ IPX5 Water Protection 					
	<p>Single zone infra red cook top Supplied with 15A plug & lead</p>	<p>DIH1 601641</p>	<p>325 x 400 x 130 Packed wt: 11kg Volume: 0.04m³</p>	<p>2.5kW 15A</p>	<p>\$1,790</p>
	<p>Twin zone infra red cook top Front to back model Supplied with 15A plug & lead</p>	<p>DIL2 602080</p>	<p>325 x 600 x 130 Packed wt: 13kg Volume: 0.08m³</p>	<p>3.6kW 15A</p>	<p>\$2,440</p>
	<p>Twin zone infra red cook top Side by side model Supplied with 15A plug & lead</p>	<p>DIC2 602077</p>	<p>600 x 325 x 130 Packed wt: 13kg Volume: 0.08m³</p>	<p>3.6kW 15A</p>	<p>\$2,440</p>

LIBERO-POINT MOBILE COOKING COUNTERS

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
TWO POINT COUNTER				
<ul style="list-style-type: none"> □ Completely mobile cooking station with ventilation, on-board power, preparation area, serving counters and storage □ Ventilation system draws heat and cooking effluent from the table top appliances (supplied separately) □ Air-filtration system is equipped with 3 separate filters for effective effluent filtration and odour minimisation □ Can accommodate a variety of table top appliances with inbuilt power points □ Rounded edges and smooth surfaces for easy cleaning □ Special GN pan holders to the side capable of holding 2 x 1/9 GN containers each □ Mounted on 4 swivelling wheels for mobility □ Top and side glass splash guards □ Heavy-duty stainless steel construction □ IPX4 Water Protection □ Multiple accessories available 				
 <p>Available in:</p> <p>Unit with two power points to suit single phase appliances</p> <p>Unit with two power points to suit three phase appliances</p>	ELP2 600028	1000 x 780 x 1204 Packed wt: 120kg Volume: 1.23m ³	11.0kW 3PH	\$15,800
	ELP2HP 600030	1000 x 780 x 1204 Packed wt: 120kg Volume: 1.23m ³	11.0kW 3PH	\$17,300
Accessories available:				
Front panels to suit two point unit	LP2FPTK 650017	325 x 1 x 990 Packed wt: 7kg Volume: 0.02m ³		\$750
Blue front panels to suit two point unit Note: Other colours available upon request	LP2FPBL 650018	325 x 1 x 990 Packed wt: 7kg Volume: 0.02m ³		\$750
Two drawer unit	650000	413 x 580 x 250 Packed wt: 23kg Volume: 0.12m ³		\$2,100
One drawer unit	650001	413 x 580 x 250 Packed wt: 20kg Volume: 0.12m ³		\$1,500
Tilting side panel	650005	500 x 430 x 300 Packed wt: 10kg Volume: 0.09m ³		\$630
Eutectic plate	650013	280 x 480 x 30 Packed wt: 5kg Volume: 0.04m ³		\$370

LIBERO-POINT MOBILE COOKING COUNTERS

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
THREE POINT COUNTER				
<ul style="list-style-type: none"> □ Completely mobile cooking station with ventilation, on-board power, preparation area, serving counters and storage □ Ventilation system draws heat and cooking effluent from the table top appliances (supplied separately) □ Air-filtration system is equipped with 3 separate filters for effective effluent filtration and odour minimisation □ Can accommodate a variety of table top appliances with two inbuilt power points □ Rounded edges and smooth surfaces for easy cleaning □ Special GN pan holders to the side capable of holding 2 x 1/9 GN containers each □ Mounted on 4 swivelling wheels for mobility □ Top and side glass splash guards □ Heavy-duty stainless steel construction □ IPX4 Water Protection □ Multiple accessories available 				
	Available in: Unit with three power points to suit single phase appliances	ELP3 600031	1310 x 780 x 1204 Packed wt: 150kg Volume: 1.57m ³	11.0kW 3PH \$16,800
	Unit with three power points to suit three phase appliances	ELP3HP 600033	1310 x 780 x 1204 Packed wt: 150kg Volume: 1.57m ³	16.0kW 3PH \$18,290
Accessories available:				
Front panels to suit three point unit	LP3FPTK 650006	480 x 1 x 990 Packed wt: 7kg Volume: 0.02m ³		\$750
Blue front panels to suit three point unit Note: Other colours available upon request	LP3FPBL 650007	480 x 1 x 990 Packed wt: 7kg Volume: 0.02m ³		\$750
Two drawer unit	650000	413 x 580 x 250 Packed wt: 23kg Volume: 0.12m ³		\$2,100
One drawer unit	650001	413 x 580 x 250 Packed wt: 20kg Volume: 0.12m ³		\$1,500
Tilting side panel	650005	500 x 430 x 300 Packed wt: 10kg Volume: 0.09m ³		\$630
Eutectic plate	650013	280 x 480 x 30 Packed wt: 5kg Volume: 0.04m ³		\$370

MEAL DELIVERY

MEAL DELIVERY SYSTEMS

Highest Safety for Every Single Portion

Food safety and food quality are the results of the well-structured range of products including conveyors, hot and cold link assembling units, hot link meal distribution trolleys, cold link meal distribution trolleys and accessories.

As the meal is ready to be served from the kitchen there is no need for food re-handling during the distribution phase. The system enables fast tray assembling operations with easier handling. The highest food quality and safety are guaranteed thanks to this new transport concept.

Food Safety

- Food-safe transport is the most risk sensitive point of the meal distribution process. The innovative Electrolux system grants a continuous automatic adjustment of every plate temperature to the set parameters. This is due to the energy supplied by the on-board battery and innovative Electrolux technology. Hot and cold plates are continuously heated or refrigerated during transport for a period of up to 40 minutes without external power.
- Even if the trolley is unplugged, temperatures are safely controlled during the transport phase. This contrasts with traditional methods of transporting food, where it is reheated just before the transport phase starts and on distribution there is a sudden and dramatic lowering of temperature. With the Electrolux system, temperatures during transit are maintained to controlled and safe handling temperatures.

Contact Stoddart for further details on the Electrolux Meal delivery system.



THERMALINE COOKING EQUIPMENT

THERMALINE MODULAR COOKING APPLIANCES

ThermaLine

ThermaLine is the premium modular Electrolux cooking line. Made at Electrolux's Therma facility in Switzerland, the product combines state-of-the-art technology with supreme finish and durability. As Therma is made and priced to order, contact your Stoddart representative for a consultation on ThemaLine.

S90 Swiss Finish

The peak ThermaLine product is the S90 Swiss Finish Range. It is a single seamless cooking block. Its elegance, reliability and durability are world renowned.

Carefully engineered, the S90 Swiss Finish Range is the most innovative product of ThermaLine range and focuses on the needs of the most demanding customers.

S90 Swiss Finish is at the heart of the kitchen and boasts four specific features:

- Hygiene across all facets of the design
- Compactness and solidity of the block allowing for a smaller equipment footprint
- Aesthetic appeal
- Large induction and other energy efficient surfaces - improving kitchen efficiencies

The S90 Swiss Finish is designed to be compact and to permit a wide range of functions to be carried out in a minimal amount of space. Its entire, continuous surface can be used for cooking; there are almost no cold zones.

Being a tailor-made cooking combination, S90 Swiss Finish, guarantees to be reliable and long lasting as a result of the first-class materials and workmanship. This gives the guest the opportunity to experience the art of cooking close at hand.

Contact Stoddart for further details on the Electrolux ThermaLine.



MOLTENI

MOLTENI - THE PINNACLE OF COOKING TECHNOLOGY



Molteni is cooking equipment like no other. Made in France since 1923, Molteni is the first choice of the world's greatest chefs. As part of the Electrolux family, Molteni benefits from the breakthrough technology from the world's leading equipment innovators.

Molteni is completely bespoke - designed, priced and manufactured to order.

There is simply no cooking experience like Molteni.

Podium Range

Tradition combined with the most innovative technologies resulted in a new star in world cooking: the Molteni Podium. Podium is the creative expression of the most famous chefs in the world who put their technical expertise together at the service of technology to make their dreams come true.

Classic Range

Molteni concentrates on high performance standards on made to measure ranges available in stainless steel, chromium, enamel or brass finish. The reputation of Molteni is due in no small part from listening to the needs of chefs and integrating their wishes into the equipment design.

Made to Measure Cooking Blocks

Molteni is a specialist in made to measure mono-blocks for kitchen professionals. A symbiosis of traditional stoves and the most advanced technologies. These unique creations have been made to measure for you for nearly 80 years.

Contact Stoddart for further details on the Molteni.



Molteni Podium



Molteni Made to Measure Blocks



Molteni Classic Ranges